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Use of fermented kitchen waste in rearing *Penaeus monodon* larvae

Hiroshi Motoh

Fermented vegetable and kitchen wastes are available as feeds for not only zoea but also mysis and up to certain points in the postlarval stages of sugpo *Penaeus monodon*.

It is recommended that the hatchery use fermented wastes as larval feed for *P. monodon* when diatoms or brine shrimp nauplii are lacking or in short supply.

Among three stages namely, zoea, mysis and postlarva, the survival rate during postlarva particularly after P₄ was quite low.

The problems encountered are as follows:

(a) how to prevent fermented particles from lumping, (b) how to prevent them from easily sinking to the bottom, and, (c) how to prevent bacteria and fungi, particularly *Lagenidium* sp. blooming.

Fig. 1. Survival records of each larval stage of *Penaeus monodon* fed with diatom, kitchen waste, and, mixed kitchen waste and diatom.

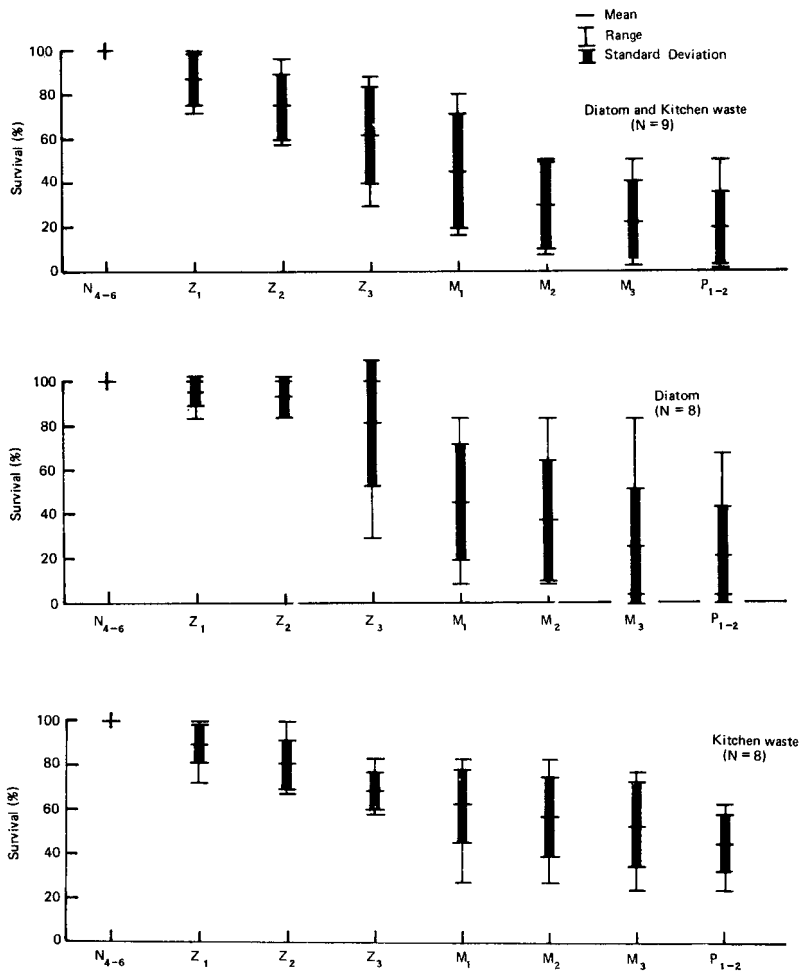


Fig. 2. Survival records of each larval stage of *Penaeus monodon* fed with unboiled and boiled kitchen waste, compared with starvation.

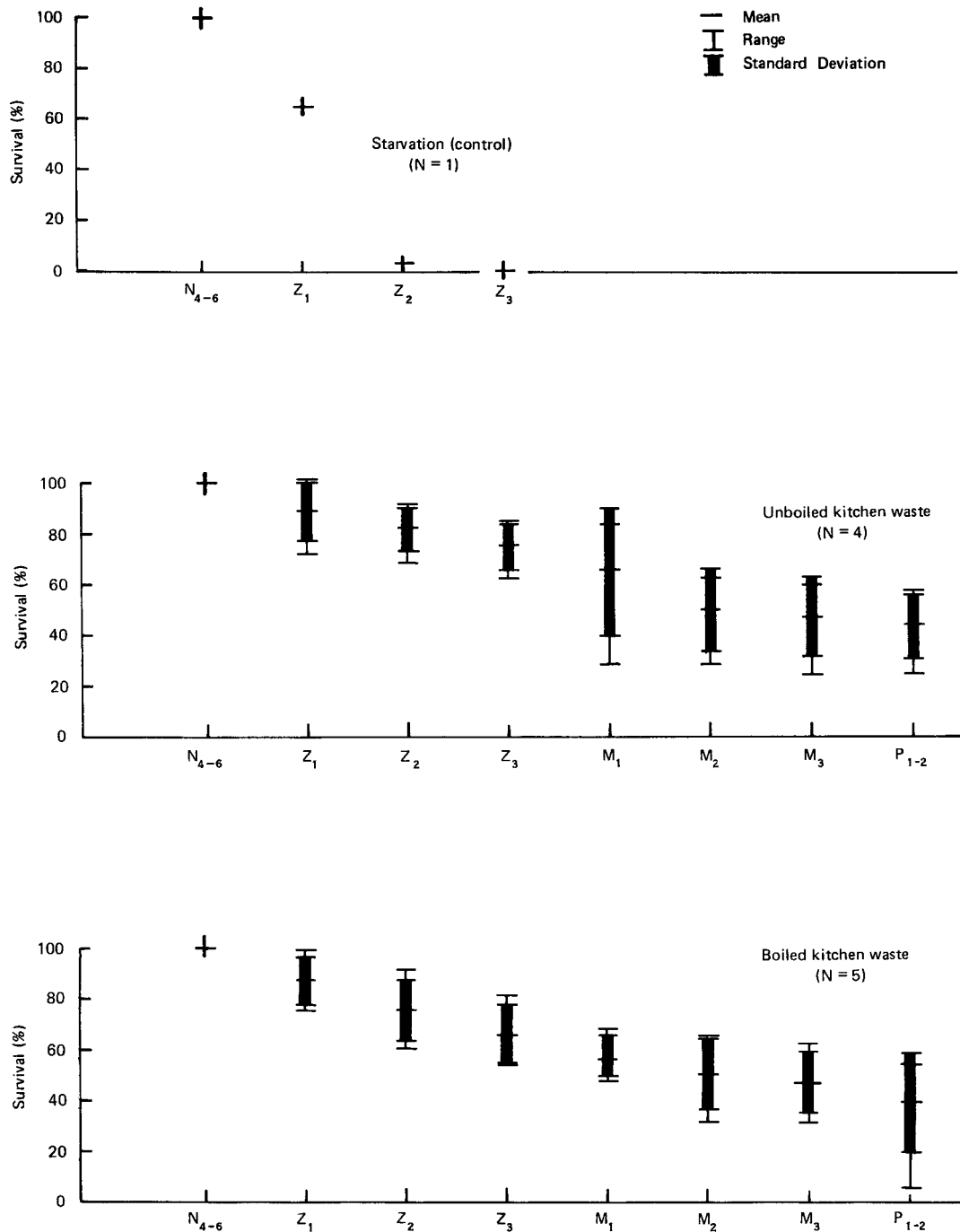


Fig. 3. Survival records of each stage of *Penaeus monodon* fed with 3 kinds of fermented vegetables.

